

2015
CABERNET FRANC
PASO ROBLES

HARVEST ANALYSIS

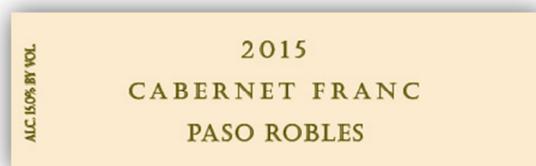
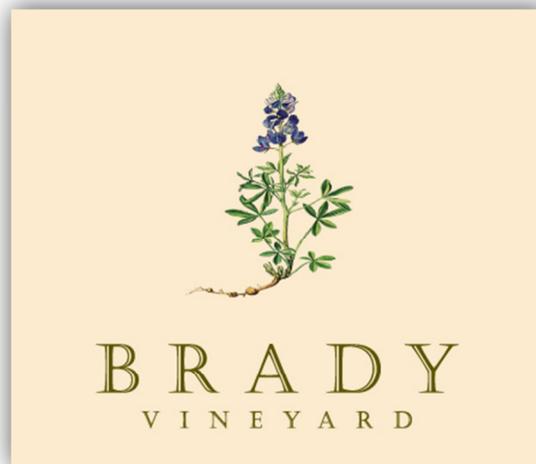
Date October 4, 2015
Brix 24.8°
pH 3.75
TA 0.55%

BLEND

77% Cabernet Franc
13% Merlot
6% Petite Sirah
4% Cabernet Sauvignon

FINISH ANALYSIS

Alc. 15.0%
pH 3.73
TA 0.58%



TASTE

The 2015 Brady Vineyard Cabernet Franc is exuberant, featuring deep scarlet color and aromas reminiscent of black cherry and plum with subtle notes of vanilla and cedar. On tasting, it shows opulent texture, gentle acidity, and savory berry flavors with a hint of velvety oak that lengthens the finish.

VINEYARD

The Brady family vineyard is nestled in the Estrella Valley just far enough inland from the Pacific Ocean to build heat daily but still close enough to enjoy the nightly cooling of maritime breezes. The site is ideally situated for world-class viticulture with vines rooted in the meager gravelly soils that form the rolling alluvial terrace overlooking the Estrella River.

The Clone 324 Cabernet Franc vines are planted at a density of 908 vines per acre on 1103 Paulsen rootstock, which was developed to seek out available water and nutrients in sparse ground. Because of the inherent poverty of the site yields are limited to a scant 4 tons per acre boosting intensity and concentration from the vines. All of these elements together result in rich, fully-ripened grapes, ideal for producing big and bold Cabernet Franc.

WINEMAKING NOTES

Harvest gets underway as soon as the fruit has reached full maturity, when vegetative flavors have subsided and prior to any shriveling. Following the pick the grapes are crushed to small stainless tanks and inoculated for fermentation with FX-10 a yeast stain known to bring out the best in Cabernet Franc. Fermentation and maceration lasts 8 days and is assisted by traditional pump-over to maximize color and flavor release. Subsequent to fermentation, the wine is drained and skins pressed. After settling, the wine was racked into oak barrels to complete malolactic fermentation and mature for 18 months. Prior to bottling, the wine receives a final racking to stainless steel where the blend is assembled and prepared for bottling.

